

# HACCP WORKSHEET

Name of Establishment	Address	Seating Capacity	Risk Level
Name of Licensee	Agent Name (If Corporation)	Name of Certified Operator	

## Food Item:

## Critical Control Points for Potentially Hazardous Foods

<i>Initial</i>		<i>Follow-Up</i>	
Yes	No	Yes	No

### Food Source:

Food from approved source

Protection from cross-contamination

### Cold Food Holding:

Foods held at or below 41EF

### Cooking Procedures:

Foods cooked to required temperatures

### Cooling Procedures:

Foods cooled to 70EF in 2 hours and from 70E- 40EF in 4 hours.

Ice baths, small batches in shallow pans, uncovered, no stacking, frequent stirring, ice paddles

### Reheating Procedures:

Rapid reheat to 165EF within two hours

### Hot Holding Procedures:

Foods held at or above 140EF

Written Procedures/Recipes with safety steps built-in.

### Cross-Contamination:

Direct hand contact with food minimized

Wiping cloth solution

Surface sanitizing

Proper handling of raw meats/poultry/seafood

Separate cutting boards/utensils for processing raw vs ready-to-eat foods

### Hand wash facilities:

Warm water, soap and paper towels supplied

Easily accessible

Frequently used

### Temperature control:

Temperatures checked/recorded at each step (critical control points)

Accurate thermometers used and/or provided

SIGNATURE OF LICENSEE OR EMPLOYEE	SIGNATURE OF SANITARIAN
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